

sajson 2

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **5.6**
- Style **Sajson**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **6 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **6 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2.6 kg (59.1%)	80.5 %	4
Grain	Pszeniczny	1.2 kg (27.3%)	85 %	4
Grain	Żytni	0.4 kg (9.1%)	85 %	8
Grain	Caramunich® typ I	0.2 kg (4.5%)	73 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13.5 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	5 min	3.4 %
Aroma (end of boil)	Eclipse	15 g	5 min	17.5 %
Dry Hop	Eclipse	35 g	3 day(s)	17.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM702 prace sezonowe	Ale	Liquid	1500 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	5 g	Mash	---